

SM07492

Meat Cuber Tenderizer

Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE,
DO NOT OPERATE THIS PRODUCT!

DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.
If you experience a problem, have questions or need parts for this product, call Customer Service at
1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE
REFERENCE.

SM07492 Meat Tenderizer



FEATURES:

- Cast Iron Construction
- Clamp On Design
- Prepares Meat Up To 1/2 Inch Thick

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.

Do not wear loose clothing, scarves, necklaces, etc. Pull hair back, keep loose objects away from turning blades.

CAUTION

Do not force. Use the correct sausage stuffer for your application. The correct sausage stuffer will do the job better and safer at the rate for which it is designed.

Store idle items out of reach of children and other untrained persons. Kitchen items are dangerous in the hands of untrained users.

Keep fingers and loose objects away from blades. Keep away from children, this is not a toy.

SERVICE

Service must be performed only by qualified repair personnel. Service or maintenance by unqualified personnel could result in a risk of injury.

When servicing, use only identical replacement parts. Follow instructions in the Maintenance section of this manual. Use of unauthorized parts or failure to follow Maintenance Instructions may cause personal injury or void warranty.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

This manual contains important information regarding safety, operation, maintenance and storage of this product. Before use, read carefully and understand all warnings, cautions, instructions and labels.

PACKAGE CONTENTS

- Meat Tenderizer
- Protective Cover
- Meat Guide

ASSEMBLY

Before using this Meat Tenderizer for the first time, wash all its parts with warm, soapy water and do so after every use. Lubricate all moving parts. Check nuts and screws to make sure they are tight before and after use. Store under cover.

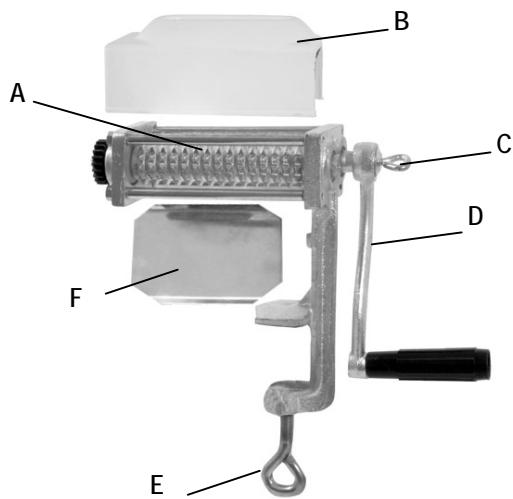
NOTE

Unpack product from package and review contents. Keep all packaging until product has been reviewed.

Before and after use, wash all parts with warm soapy water.

Follow the diagram below. Attach the Clamp to table or counter top and secure. Place the Protective Cover over the Tenderizer Blades. Position the Meat Guide below the blades.

A	Meat Tenderizer Blades
B	Protective Cover
C	Handle Screw
D	Hand Crank
E	Clamp
F	Meat Guide



OPERATION

CAUTION

Applying excessive force can damage the Meat Tenderizer, decrease the life and increase the wear on this product.

Some chemicals can damage the product. Do not use harsh chemicals such as gasoline, carbon tetrachloride, paint thinner, etc. to clean this product. Use warm soapy water only.

Before using this Meat Tenderizer for the first time, wash all parts with warm, soapy water and do so after every use. Dry thoroughly. Lubricate all moving parts. Check Handle Screw and clamp to make sure they are tight before each use. When not in use, store under cover. Keep away from children, this is not a toy.

With the Tenderizer securely clamped , and the protective cover placed over the blades, insert meat into opening of the protective cover.

Slowly turn the Hand Crank. It will pull the meat through the blades, which will tenderize the meat. Only use meat that is less than 1 / 2 inch thick.

The Meat Guide will help prevent the meat from falling away from the work area.

